

Valentine's Day
Tuesday, February 14, 2012

Appetizers

Roasted Porcini & Truffle Bisque

Sweet Neck Oysters Maine Lobster, Fennel & Cucumber Salad

Green Salad Cherry Tomatoes, Grana Padano, Lemon & Extra Virgin Olive Oil

Heirloom Baby Beet Salad Whipped Goat Cheese & Hazelnuts

Roasted Gulf Shrimp & Shrimp Sausage Crispy Chick Peas & Romesco Sauce

Tuna Tartare Lemongrass, Yuzu & Wasabi

Service of California Estate Osetra Caviar

(\$45 Supplement)

Entrées

Herb Roasted Organic Chicken Caramelized Carrots & Brussels Sprouts **69**

Sautéed Sea Scallops Chanterelle & Butternut Squash Risotto **81**

Butter Poached Maine Lobster Sea Urchin & Leek Fonduta **87**

Black Truffle & Ricotta Ravioli Forest Mushrooms, Swiss Chard & Acorn Squash, Pecorino Toscano **71**

Grilled Long Island Duck Breast Coconut Carrot Purée, Bok Choy, Shiitake Mushrooms & Cashews **78**

Moroccan Spiced Crusted Codfish Couscous, Piquillo Peppers & Marcona Almonds, Picholine Olive Tapenade **75**

Grilled Filet Mignon Parsnip Mousse, Glazed Root Vegetables & Chestnuts **84**

Colorado Rack of Lamb Roasted Beet, Trumpet Mushroom & Romanesco **88**

Grilled 16 oz Dry Aged New York Strip Steak Roasted Mushrooms & Blue Cheese Potato Purée **89**

Desserts

Valrhona Chocolate & Crème Brûlée Heart

Banana Tart Milk Chocolate Malt Ice Cream

Bittersweet Chocolate Lovers' Torte

Red Velvet & White Chocolate Ice Cream Cake

Warm Apple Tart Green Apple Sorbet

Ice Cream & Sorbet

Selection of Artisanal Cheese

Our 3 course prix fixe menu is priced from \$69-\$89 (exclusive of tax, beverage and gratuity)

Executive Chef: Stephen Lewandowski

Pastry Chef: Stéphane Motir